

[54] **PROCESS FOR MANUFACTURING
SOYBEAN PROTEINS**

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[58] Field of Search 426/44, 46, 656

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[57] **ABSTRACT**

Soybean proteins are manufactured from soybean protein concentrates. The soybean protein concentrates may be prepared by washing defatted soybean with an alcoholic aqueous solution. The soybean protein concentrates are dispersed in water and then adjusted to a neutral to slightly alkaline pH range or dispersed in an aqueous solution which was previously adjusted with ammonia to be in an alkaline pH range, thus providing a neutral to slightly alkaline aqueous dispersion. The afore-mentioned soybean proteins in this aqueous dispersion are solubilized by the action of a neutral protease. The insolubles in the aqueous dispersion thus prepared are then removed to produce an aqueous solution containing solubilized proteins from which solid proteins are recovered.

12 Claims, No Drawings